

Kerr Crabapple reviews are overwhelmingly positive, praising its unique, complex flavor (like tropical punch, cherry, berry) and crisp texture, making it excellent for fresh eating, cider, and preserves, with high marks for cold hardiness (Zone 2-3) and disease resistance, often noted as a superior, late-dropping edible crab apple that's a top choice for harsh climates. [↗](#)

Flavor & Texture

- **Unique Taste:** Described as a blend of tropical fruit punch, cherry, and berry, with sweetness balanced by acidity.
- **Crisp & Juicy:** Has a firm, refreshing bite, with the best flavor concentrated under the skin.
- **Sweetens Up:** Can be tart initially but becomes sweeter and more aromatic as it ripens, especially after a frost. [↗](#)

Performance & Use

- **Super Hardy:** Extremely cold-hardy (down to Zone 2 or even -45°C), making it ideal for northern climates.
- **Productive & Resistant:** A heavy bearer with good resistance to common issues like apple scab and fireblight in no-spray situations.
- **Versatile:** Excellent for fresh eating, canning, juicing, and making jelly; a great keeper.
- **Late Dropper:** Fruits stay on the tree late into fall and even winter, providing food for wildlife and late harvests. [↗](#)

Origin

- A cross between the Dolgo and Haralson apples, developed in Manitoba, Canada, known for its resilience. [↗](#)

Overall Consensus

- Highly recommended by gardeners and orchardists as one of the best edible crabapples for eating fresh and for cold climates, often ranking among the best apples overall.